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 (54) COLD-RESISTANT *FAT* COMPOSITION AND PROCESS FOR PRODUCING THE SAME
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Abstract

An object of the invention is to provide a *fat* composition which even in long-term storage at low temperatures (in a refrigeration or freezing range), has excellent cold resistance because the *fat* is inhibited from undergoing crystal growth and to

... because the *fat* is obtained from emerging crystal growth, and to provide a process for producing the composition. The inventors made intensive studies in order to accomplish the object and, as a result, they have found that a cold-resistant *fat* composition, a process for producing the same, and an oily food containing the cold-resistant *fat* composition as the main component of the *fat* can be provided. The composition is characterized by comprising: a *fat* which is liquid at room temperature and in which the proportion of polyvalent unsaturated fatty acids in all unsaturated fatty acids is 60% or more; and 0.15 to 4.5 wt.% saturated fatty acid triglyceride based on the *fat*.



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